

GLOSSARY

AATCOM United States Army Aviation Troop Command

ACCP Army Correspondence Course Program

ACES Army Center of Excellence, Subsistence

AFARS Army Federal Acquisition Regulation Supplement

AFMIS Army Food Management Information System

AFSEM Army Food Service Management Program Manual

AG Adjutant General

ALFOODACT All Food and Drug Activities

AMC United States Army Materiel Command

appetizer a portion of food or drink served before a meal to make you want to eat.

AQL acceptable quality level

AR Army regulation

ARCS Army ration credit system

ARNG Army National Guard

ARTEP Army Training and Evaluation Program

AT annual training

attn attention

AV autovon

bake to cook by dry heat in an oven, either covered or uncovered.

barbecue to roast or cook slowly, basting with a highly seasoned sauce.

BAS basic allowance for subsistence

baste to moisten food with liquid or melted fat during cooking to prevent drying of the surface and to add flavor.

bde brigade

BDFA basic daily food allowance

beat to make a mixture smooth by using a fast, regular, circular motion which incorporates air into the product.

bevel the portion of a knife blade sharpened to make the cutting edge.

bl box lunch

blanch to partially cook in deep fat, boiling water, or steam.

blend to combine two or more ingredients by sifting or using the mixer at low speed, or by hand.

BMG budget and manpower guidance

bn battalion

boil to cook in liquid at boiling point (212° F water) in which bubbles rise and break at the surface.

brown to produce a brown color on the surface of food by heating.

buffet a meal at which diners serve themselves from a large table.

bx box

c cup

C Celsius

canape a thin piece of bread or toast spread or topped with cheese, caviar, anchovies, or other appetizers.

Carborundum oilstone an abrasive stone used with oil to sharpen.

cavity the hollow space inside the body of poultry, beef, pork, or seafood.

CG commanding general

chill to cool a food product by placing it under refrigeration.

chop to cut food into small pieces of varying size.

clarify to remove impurities from; to make clear.

cn can

co company

cocktail an appetizer of mixed fruit, vegetable or fruit juice, or seafood.

colander a container with a perforated bottom, for draining and straining foods.

condiment an ingredient (for example, salt or pepper) used to give additional flavor to food.

CONUS continental United States

COR contracting officer's representative

COSCOM corps support command

CPO civilian personnel office

CPT captain

cream to combine a fat (for example, shortening) with other ingredients until the mixture is smooth.

crimp to press together in order to seal.

crisp firm and fresh (used in reference to produce).

CTA common tables of allowances

cube (1) a regularly shaped solid with six equal square sides.

(2) to cut food into cubes about one-half inch on each side or the size specified.

DA Department of the Army

DCSLOG Deputy Chief of Staff for Logistics

DD, DOD Department of Defense

deep-fat fry to cook food by immersing in hot fat.

DEH Director of Engineering and Housing

dehydrate to remove moisture from in order to preserve.

devein to remove a vein or veins from food items such as shrimp or chicken.

DFA dining facility attendant.

dice to cut with a cook's knife into cubes one-quarter inch on each side or the size specified on the recipe.

DIO Director of Industrial Operations

dip a creamy mixture of tasty foods used to dunk potato chips or raw vegetables into.

DMMC division materiel management center

DOC Director of Contracting

dock to punch a number of vertical impressions in a dough with a smooth, round stick about the size of a pencil to allow for expansion and permit gases to escape during baking.

DOL Director of Logistics

DPCA Director of Personnel and Community Activities

DPSC Defense Personnel Support Center

DPT Director of Plans and Training

DPTSEC Director of Plans, Training, and Security

drain to allow excessive water to run off a food product.

dredge to coat with crumbs, flour, sugar, or cornmeal.

dressing (1) a sauce for food (as in salad dressing).

(2) a seasoned mixture usually containing bread as a main ingredient and usually served with poultry.

DRM Director of Resource Management

dry-heat the method of cooking food uncovered and cooking without liquid, except for fat.

DSEC Director of Security

dust to sprinkle fine particles of bread flour on a food service worktable to prevent sticking of dough.

DVD direct vendor deliveries

ea each

entree the main dish of a meal (a United States term).

EOE element of expense

F Fahrenheit

FA food advisor

FAO finance and accounting office

FAR Federal Acquisition Regulation

FDA Food and Drug Administration

filet a boneless slice of meat, fish, or poultry.

FL OZ fluid ounce

flake (1) to pull apart gently (with a fork or other utensil) into small pieces, as in checking to see if cooked fish is done.

(2) a thin flattened piece of a layer of dough in pastry. Pie crusts or puff pastries are flaky if properly tender.

FM field manual

fold (1) to incorporate an ingredient into a mixture by repeated gentle overturnings without stirring or beating, as in folding egg whites into a batter.

(2) to lay one part of an item over another part, as in folding dough for biscuits.

fry to cook in hot fat.

FSC Federal supply classification

FSE food service equipment

FSO food service officer

FSS food service sergeant

G1 Assistant Chief of Staff, G1 (Personnel)

G2 Assistant Chief of Staff, G2 (Intelligence)

G3 Assistant Chief of Staff, G3 (Operations and Plans)

G4 Assistant Chief of Staff, G4 (Logistics)

G5 Assistant Chief of Staff, G5 (Civil Affairs)

gal gallon

garnish to decorate with small pieces of colorful food.

giblets the heart, liver, and gizzard of a fowl.

glaze a glossy coat given to foods, as by covering with a sauce or by adding a sugary syrup, icing, and so forth.

granule a little grain; a small particle (for example, a sugar or salt granule).

grate to rub food over a rough surfaced instrument, such as a grater, to break it into tiny pieces or shreds.

grater a rough surface or a surface with many sharp-edged openings on which food is rubbed to break it into tiny pieces.

gravy a sauce of the fat and juices from cooked meat, often thickened and seasoned.

griddle a flat, heated surface, especially on top of a stove, for grilling food.

grill to cook, uncovered and without adding liquid, on a griddle, removing grease as it accumulates.

GSA General Services Administration

HBK Handbook

hc headcount

HHC headquarters and headquarters company

hors d'oeuvre an appetizer, often served on crackers or small pieces of toast.

HQ headquarters

HQDA Headquarters, Department of the Army

HTH high test hypochlorite

ID identification

IDT inactive duty training

IFA installation food advisor

IG inspector general

IMA installation medical activity

ingredient a part of a recipe, a food material used to make a prepared dish, as in the ingredients of a cake.

IOB installation operating budget

ISSA Interservice Support Agreement

knead to work dough by folding and pressing firmly with the palms of the hands, turning between folding.

KO contracting officer

KP kitchen police

lb pound

LTC lieutenant colonel

MACOM major Army command

maint maintenance

MARC Manpower Requirements Criteria

marinade a preparation containing spices, condiments, vegetables, aromatic herbs, and a liquid (acid or oil or a combination of these) in which a food is placed for a period of time to enhance its flavor or to increase its tenderness.

marinate to allow food, such as meat or fish, to stand in oil, cream, milk, vinegar, French dressing, lemon juice, or other marinade to flavor, improve, or tenderize the product.

MARKS Modern Army Recordkeeping System

MCA Military Construction, Army

measure (1) to find out the quantity of something, especially by comparison with a standard.

(2) an instrument, such as a vessel of standard capacity, used for measuring.

MED medical

membrane a thin pliable sheet or layer of animal or vegetable tissue, serving to line an organ or to connect parts.

METL Mission-Essential Task List

MHE materials-handling equipment

MIL-STD military standards

MILVAN military-owned remountable container

mince to cut up into very small pieces (finer than chopped or diced).

mist pub miscellaneous publication

mix to combine two or more ingredients to the degree specified on the recipe.

moist-heat the method of cooking in a liquid, except fat, or in steam.

MOS military occupational speciality

MPA military personnel, Army

MRE meal, ready-to-eat

MRO materiel release order

mtd mounted

MTOE modification table of organization and equipment

MUSARC Major United States Army Reserve Command

nat national

NCO noncommissioned officer

NCOIC noncommissioned officer in charge

NIFI National Institute for the Food Service Industry

no number

nourish to sustain with food.

NSF national sanitation foundation

NSN national stock number

nutrition the act or process of nourishing or of being nourished; the process by which plants and animals take in and utilize food material.

OCONUS outside continental United States

ODCSLOG Office of the Deputy Chief for Staff Logistics

OJT on-the-job training

OMA Operation and Maintenance, Army

OMB Office of Management and Budget

OPA Other Procurement, Army

oz ounce

PA procurement, Army

palatable pleasing or acceptable to the taste.

pam pamphlet

panbroil to cook uncovered in a hot frying pan, pouring off fat as it accumulates.

panfry to fry in a small amount of fat.

para paragraph

pare to cut away the outer covering; to remove the skin or rind from any food product with a paring knife or other suitable instrument.

pasta any of various flour-and-egg food preparations made of thin unleavened dough.

paste dough, especially when prepared with shortening; pasta.

pastry a sweet, baked food made of paste, especially the shortening paste for pie crust; any item of food of which such paste forms an essential part, such as a pie or tart.

PBAC Program Budget Advisory Committee

PBO property book officer

PCS permanent change of station

peel to remove the outer layer of skin of a vegetable or fruit.

perishable (1) subject to decay or destruction.
(2) an article or item, especially of food, subject to rapid spoilage.

PHF potentially hazardous foods

pkg package

poach to cook food in a simmering liquid; to cook an egg in a hot liquid below the boiling point,

portion an amount of food served to one person; a serving or portion.

potable fit or suitable for drinking

poultry domesticated birds, especially those valued for their meat and eggs, such as chickens, turkeys, or ducks.

ppm parts per million

prep preparatory

prick to pierce a food product slightly with a sharp, pointed instrument, such as a fork.

procedure a particular course or mode of action.

progressive the preparation of food in batches at staggered cookery times in a continuous cooking operation which is maintained up to and including the serving period.

pt pint

puree to press food through a sieve or a food mill.

PVC polyvinyl chloride

PVF polyvinyl fluoride

PVNTMED Preventive Medicine

PWS performance work statement

QAE quality assurance evaluator

QASP quality assurance surveillance plan

QDR Quality Deficiency Report

QM quartermaster

qt quart

qtr quarter

quartered divided into four parts or pieces.

RBP ration breakdown point

RC reserve component

recipe a set of instructions for making or preparing something, especially a food dish.

reconstitute to restore to liquid state by adding water; to reheat frozen prepared foods.

reheat to restore heat or warmth to a food product which has been cooled.

rehydrate to soak, cook, or use other procedures with dehydrated foods to restore water lost during drying.

replenish to make full or complete again, as in replenishing one's stock of food.

RO requisitioning objective

roast to cook by dry heat, usually uncovered, in an oven.

roux a cooked mixture of flour and butter or other fat used to thicken soups or to make gravy or sauces.

RS report of survey

S1 Adjutant (US Army)

S2 Intelligence Officer (US Army)

S3 Operations and Training Officer (US Army)

S4 Supply Officer (US Army)

S5 Civil Affairs Officer (US Army)

sanitize to free from dirt and germs, as by cleaning or sterilizing.

saute to brown or fry food products lightly and quickly in a small amount of shortening on top of the stove.

SB supply bulletin

scald to heat a liquid over hot water or direct heat to a temperature just below the boiling point.

scant not quite up to stated measure.

score to cut shallow slits or gashes across the top surface of a food item.

scrub to clean a food product by washing it with a hard rubbing motion or a brush.

SDT self-development test

season to heighten or improve the flavor of food by adding condiments, spices, or herbs.

seasoned flour or crumbs a mixture of flour or crumbs with seasoning.

semiperishable (1) not subject to rapid deterioration or decay.

(2) an article or item, especially of food, not subject to rapid spoilage.

SF standard form

shape to give a particular form to a food product.

shred to cut or tear into thin strips or pieces using a knife or a shredder attachment.

SIDPERS Standard Installation/Division Personnel System

sieve an instrument with a meshed or perforated bottom, used for separating coarse from fine parts of loose matter or for straining liquids.

sift to put dry ingredients through a sieve to loosen and aerate them.

SIK subsistence in kind

simmer to cook gently in a liquid just below the boiling point (190° F to 210 °F), while bubbles form slowly and break at or below the surface.

smkd smoked

SOP standing operating procedure

sprinkle to scatter or distribute seasoning over a food product so that it is covered evenly.

SSN social security number

STB super tropical bleach

steam to cook over or surrounded by steam.

steep to soak in water or other liquid to soften, cleanse, or extract some constituent.

sterilize to free of microorganisms, usually by bringing to a high temperature.

stew to simmer in enough liquid to cover solid foods.

stir to move ingredients in circle with a utensil such as a spoon or paddle.

stock (1) the liquid or broth prepared by boiling meat, fish, or vegetables and used especially for soups and sauces.

(2) a supply of goods kept on hand; inventory.

strain to retain solid pieces in a strainer (for example, a colander or sieve) which allows the liquid to pass through.

TB technical bulletin

TB MED technical bulletin, medical

tbsp tablespoon

TCMD transportation control and movement document

TDA tables of distribution and allowances

TDY temporary duty

temper to remove from freezer and place under refrigeration long enough to allow separation and handling of the frozen product. Internal temperature should be approximately 26° F to 28 °F.

tender soft or yielding; easily cut or chewed.

thaw to remove from freezer and place under refrigeration. Internal temperature of the food should be approximately 30° F.

(a) completely--to remove from freezer and place under thaw refrigeration about 48 hours before intended use.

(b) partially--to remove from the freezer and place under thaw refrigeration about 18 hours before intended use.

thicken to make a food product denser by using something such as flour.

TISA Troop Issue Subsistence Activity

TISO Troop Issue Subsistence Officer

TM technical manual

TOE table(s) of organization and equipment

toss to mix ingredients with a light, lifting motion, as with a salad.

tough strong, firm, and flexible in texture; not easily chewed.

TRADOC United States Army Training and Doctrine Command

trim to cut or tear away wilted or damaged portions from produce, such as celery, lettuce, or cabbage, or to cut away fat from meat.

true to shape, adjust, or place exactly or accurately.

tsp teaspoon

TTP tactics, techniques, and procedures

US United States (of America)

USA United States Army

USAF United States Air Force

USAQMC&S United States Army Quartermaster Center and School

USAR United States Army Reserve

USMA United States Military Academy

USMC United States Marine Corps

USPFO United States Property and Fiscal Officer

utensil any of the instruments or vessels commonly used in the kitchen.

VA Virginia

variation a change in one or more ingredients during the preparation of a basic recipe to alter the flavor or appearance of a food product.

VC Veterinary Corps

VRGC voucher register and general control

VSP veterinary service personnel

Wed Wednesday

weigh to measure, separate, or apportion a certain quantity of something according to weight, usually by using a scale.

whip to beat rapidly with a wire whip to increase the volume by incorporating air.

WRI weighted ration issued

yeast a froth or sediment consisting of the cells of certain minute fungi, used to induce fermentation in the manufacture of alcoholic beverages, as a leaven in dough.